

## FAMILY MEAL *Recommended for 2-3 people*

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Bistecca alla Fiorentina 170  
Spit-roasted pork loin, ribs & grilled Tuscan sausages 130  
Chicken “alla Diavola” 120  
Cacciucco alla Livornese 120

All meals include:

Fresh Run Farm beets with arugula & horseradish  
Panzanella Toscana  
Cranberry beans with Fresh Run Farm rainbow chard  
Sweet corn with espelette butter  
Freshly dug potatoes cooked in the wood oven  
Rocca Pecorino “biologico”  
Focaccia della casa

*And for dessert:* Mascarpone & Fresh Run Farm strawberry torta

## ADDITIONAL OFFERINGS

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Dry-farmed tomato gazpacho 15  
Little gem and buttercrunch salad, feta cheese, cucumber, & tropea onion 15  
Heirloom tomato salad with basil pesto, burrata & purslane 17  
Prosciutto con gnocco fritto & gorgonzola dolce 20

### COTOGNA AT HOME

#### Pantry Provisions

Ask about our house-made pastas & braised meat sugo

#### Make at Home!

raviolo di ricotta & corn triangoli kits

#### Wood-Fired Pizzas

#### Seasonal Cocktails

#### Weekend Cook at Home Kit

Squash and their blossoms, fontina & opal basil pizza 22  
Soppresata, red onion & buffalo mozzarella 24  
Gnocchi della casa “cacio e pepe” 22  
Corn triangoli “2009” 24  
Monograno Felicetti spaghetti with smoked salmon & crème fraîche 25  
Garganelli di ragu bianco e fave 23  
Agnolotti del plin 25  
Raviolo di ricotta with egg & brown butter 25  
Summer squash & eggplant gratinata 35 *serves 2*  
Panna cotta with Fresh Run Farm pluots 10  
Mascarpone & Fresh Run Farm strawberry torta 10  
Scoop of Jenn’s gelato *Enjoy to stay or take away!* 7

Cotogna is a tip-free restaurant. A 25% service charge will be added to your bill to ensure fair and equitable wages for all employees, including SF employer mandates and full medical benefits.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## HOUSE COCKTAILS 16

PARADISE VALLEY SPRITZ Blueberry, Amaro Nonino & Prosecco

SUMMERTIME NEGRONI Gin, Campari, Aperol & Lillet Rosé

STRAWBERRY FIELDS Tequila, Aperol, Strawberry & Lavender

NITROUS MANHATTAN Whiskey, Antica Formula, Punt e Mes & Nitrogen

ALL'APERTO G&T Brokers gin, housemade chinotto & juniper berries

## VINI AL BICCHIERE

### SPUMANTI / SPARKLING

CESARINI SFORZA, Rosé, Metodo Classico, Trento NV 18

PODERE IL SALICETO, "BiFri," Emilia-Romagna 2019 15

### BIANCHI / WHITE

MASTROBERARDINO, Falanghina del Sannio, Campania 2018 13

PIEVALTA, Verdicchio dei Castelli di Jesi, Marche 2017 14

LO TRIOLET, Petite Arvine, Vallée d'Aoste 2018 18

ONWARD, Malvasia, Capp Inn Ranch, Suisun Valley 2016 16

TYLER, Chardonnay, Santa Barbara County 2018 19

### ARANCIONE / ORANGE

PODERE PRADAROLO, "Veji," Malvasia di Candia, Emilia-Romagna 2018 17

### ROSATI / ROSÉ

LE PIANELLE, "Al Posto Dei Fiori," Nebbiolo, Piemonte 2017 16

MATTHIASSEN, Rhone Blend, California 2019 17

### ROSSI / RED

DINAMO, Grenache/Sangiovese, "Nucleo 1", Umbria 2019 *served chilled* 13

VALLEVÒ, Montepulciano d'Abruzzo 2018 14

LA ONDA, "El Colo" Mourvedre/Counoise, Sierra Foothills 2018 18

CANTINA GIARDINO, Aglianico, "Drogone," Campania 2015 21

GIANLUIGI LANO, Rocche Massolupo, Barbaresco, Piemonte 2015 23

TOLAINI, "Valdisanti," Cabernet Sauvignon blend, Toscana 2015 24

### VINI DOLCI

ELIO PERRONE, Moscato d'Asti, Piemonte 2019 12

MARCO DE BARTOLI, Vecchio Samperi, Sicilia NV 24

DONNAFUGATA, "Ben Rye," Passito di Pantelleria 2017 12

## BIRRE ON TAP

TEMESCAL BREWING 7  
Helles Classic Lager

TEMESCAL BREWING 9  
Juicy Hazy IPA

## ZERO PROOF

COTOGNA CHINOTTO 9  
wood oven fired citrus  
spiced with cinnamon,  
juniper berries & allspice

LURISIA SODA 6  
limone | aranciata

FEVER TREE 6  
ginger beer

MAINE ROOT SODA 6  
blueberry | root beer |  
lemon lime

MEXICAN COCA-COLA 6

BOYLAN DIET COLA 6

LEMONADE 6

NORDAQ WATER  
bottled sparkling 8  
bottled still 7